

APERITIF

- Gin & Tonic** - Nicholson Gin, Fevertree Tonic | 25ml/50ml - 9.00/13.00
Mojito - by moth | rum, mint, lime soda | 10% ABV | 200ml - 9.50
Negroni - by moth | gin, vermouth, amaro | 14.9% ABV | 125ml - 9.50
Aperol Spritz - aperol, prosecco, soda - 11.00
Bloody Mary - Vodka, Bloody bens, tomato juice | 25ml/50ml - 9.00/13.00

WHILST YOU WAIT

Complimentary Napoli Marinated Olives

SUNDAY ROAST

Duo of Pork Roast

slow cooked pork belly and olde english sausage meat, cranberry & fennel stuffing, apple & cider compote

Pallant Nut Roast

mixed nut and lentil roast

both served with roast potatoes, slow cooked carrot, parsnip, braised red cabbage, leeks in cheese sauce, greens, Yorkshire pudding & gravy
23.95

SWEETS

- Apple & Sultana Cake** - toffee sauce, rum & raisin ice cream - 8.00
Biscoff Affogato - ice cream with espresso - 6.50
Lemon Sorbet - from new forest ice cream - 6.50
Mulled Wine Poached Pear - cherry compote, vanilla ice cream, amaretti - 8.00

Please make your server aware and ask for information on allergens and food intolerances before placing your order. All allergens are present in our kitchen and used by our suppliers so our food is not suitable for allergy sufferers. All of our menus are created in-house and we are happy to share our recipes for those with specific intolerances or dietary requirements to make informed choices, but unfortunately we cannot guarantee that any of our food is 100% free from a specific allergen and many of our ingredients have 'may contain' warnings.

A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff.